

The "information" girl who got that message must have been numb. Anyhow, it is not of record that she fainted or carried on in any other unseemly manner.

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"Some people have got a whole lot of nerve," said the hello girl who has already been quoted. "There was a man called me up a couple of months ago—I was doing the night trick then—and he says, 'Central, my alarm clock is busted. Please wake me up at 7 a.m.'"

"You know the company is not supposed to be an anti-tardiness society, but I did it to oblige him, and the next night he asked me the same thing. D'you know, I'm still waking that man up at 7, and the other day when I kicked he threatened to report me to the manager for being disobedient and impertinent."

Of course, the hello girl in question didn't have to perform that "up with the lark" stunt every morning if the fellow in question

ing. The telephone company isn't trying to bear the alarm clock market, and certainly isn't looking for any jobs of the kind in question. But it's safe to say that if the obliging hello girl had been half an hour late with her awakening ring, the lockless subscriber would have registered a genuine kick and considered himself very much aggrieved in the bargain.

the company's 230 regular operators, in addition to the unrecorded connections made by the 140 private branch exchange operators, that the mistakes are not vastly more numerous.

It wouldn't do any harm to remember this when you try to get the National Theater and wind up by talking to the proprietor of a coal yard in Anacostia, or the next time the hello girl says "They don't exist."

For it may be the hello girl's fault and it may not. She may be 'teen calls behind and working seven ways for Sunday to catch up. But you'll never know it from her tone when she answers. And she won't tell you, either. Why, an ex-

don't answer whether you are morally correct or not. Your better half is fluctuating between the fast cooling dial and the telephone desk, with her temperature rising with each passing unjinged moment.

It may be the hello girl's fault and it may not. She may be 'steen coked behind and working seven ways for Sunday to catch up. But you'll never know it from her tone when she answers. And she won't tell you, either. Why, an experienced operator, after nine long busy nerve-racking hours, will hand you in the tenth hour of her day of labor a "number please" that will make you think of a long, cool drink of milk in the shade of the old apple tree.

Good Things to Eat

From Various Exchanges.

Oyster stew: Put one quart of milk on the fire to heat, salt to taste and add a lump of butter. Put the liquor from one pint of oysters on in a pan and bring to a boil, add the

Fried oysters: Roll crackers very fine and mix with milk and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg, and then into cornmeal. Have sufficient butter hot in a frying pan, and put in the oysters very quickly. Brown on both sides and serve hot. If any of the cracker and egg is left, mix them together, fry and serve with the oysters.

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with salt

Fried oysters: Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg, and then into cornmeal. Have sufficient butter hot in a frying pan, and the oysters fry very quickly. Brown on both sides and serve on any of the cracker and egg is left, mix them together, fry and serve with the oysters.

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with salt and pepper, then a good layer of the cracker-crumbs over which put freely small pieces of butter. Bake for an hour, and if necessary, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the thickness of the others, upon which pour a thin but rich cream enough to well moisten. Bake forty minutes.

Chicken oyster pie: Cut the chicken as for fricassees and prepare it as for that dish. Line the bottom of a pie-plate with cracker in a layer of chicken with its gravy, and a layer of oysters, sprinkle the latter with

Fried oysters: Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg and then into crumbs. Have sufficient butter hot to fry them in and put in the oysters very quickly. Brown on both sides and serve hot. If any of the cracker and egg is left, mix them together, fry and serve with the oysters.

Escalloped oysters: Roll crackers finely, and press evenly to the bottom of the pan in which the oysters are to be cooked. Rub well with the oysters, sprinkle with salt and pepper, then a good layer of the crackers, over which put freely small pieces of butter, and wet with the juice of the oysters, which has been mixed with milk and salt. Repeat the layers until the pan is full, having the last layer of the oysters in this way, the thickness of the others, upon which put more butter and liquor enough to well moisten the oysters.

Chicken oyster pie: Cut the chicken as for fricassees and prepare it as for that dish. Put the oyster butter in a bowl and mix in a layer of chicken with its gravy, and a layer of oysters, sprinkle the latter with salt and pepper, and mix together. Do this until the dish is full and cover with a crust of pastry, cutting slits to let the steam escape. Bake about half an hour. Serve with equal parts of milk and milk sauce and the oyster juice thinned and seasoned.

Oyster fritters: Drain the liquor from the oysters and mix with it the same quantity of milk, two well-beaten eggs, pinch of salt and flour enough for a thin batter. Dip the oysters in the batter, fry in oil or half butter and lard rather hot and serve quickly.

Oyster omelet: Twelve large oysters, six eggs, one cup of milk, one teaspoonful of melted butter, salt and pepper. Chop the oysters, beat the whites and yolks of the eggs, mix with the milk, add the melted butter, pour the milk, yolks of eggs, oyster

Fried oysters: Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg, and then into cornmeal, so that sufficient butter hot in a frying pan, and put the oysters in, rolling them on both sides and serve hot. If any of the cracker and egg is left, mix them together and fry and serve with the oysters.

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with salt and pepper, a good layer of the crackers, oysters, which put freely, another layer of butter, and wet with the juice of the oysters, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the oysters, which are to be served, upon which put more butter and liquor enough to well moisten. Bake forty minutes.

Chicken oyster pie: Cut the chicken as for a salad, so that it will be small. Line a deep dish with a good crust and put in a layer of chicken with its gravy, and a layer of oysters, which have been mixed with salt, pepper and bits of butter. Proceed in this way until the dish is full and cover with a crust of pastry, cutting slits to let the steam escape. Bake forty minutes. Cut the pie into equal parts of chicken gravy and the oyster juice thickened and seasoned.

Oyster soup: Boil the liquor from the oysters, and to one teacupful add the same quantity of milk, two well-beaten eggs, pinch of salt and flour enough for a thin batter. Boil five minutes, add a little butter, half butter and lard rather hot and serve quickly.

Oyster omelet: Twelve large oysters, six eggs, one cup of milk, one teacupful of melted butter, salt and pepper. Chop the oysters, beat the whites and yolks of the eggs, add the milk, salt and pepper, and the butter, pour the milk, yolks of eggs, oysters and seasoning in a dish and mix; then add the whites of eggs, and beat the melted butter with as little stirring as possible, pour into the pan that has the three teacupfuls of butter hot and cook to a brown, to serve.

Oysters and cheese: Slightly scald oysters, or till plump, and turn them into a well-buttered dish. Sprinkle with salt and turn a white sauce made very thick. Do not use too much sauce. Cover with cracker crumbs and cheese.

Oyster and chicken pie: One cup of

Oysters and let them heat thoroughly. Pour the cream over the oysters and spoon up, then serve with oyster crackers.

Fried oysters: Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg, and then into cornmeal. Have sufficient butter hot in a frying pan. Dip the oysters in the egg quickly. Brown on both sides and serve hot. If you use cracker and egg is left, mix them together, fry and serve with the oysters.

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with salt and pepper, then a good layer of the cracker crumbs, and repeat the layers of oysters, butter, and with the juice of the oysters, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the quantity of the others, up to the top, pour more butter and liquor enough to well moisten. Bake forty minutes.

Chicken oyster pie: Cut the chicken as for a fricassee, add salt and pepper. Line a deep dish with a good crust and put in a layer of chicken with its gravy, and a salt, pepper and butter. Sprinkle the latter with until the dish is full and cover with a crust of pastry, cutting slits to let the steam escape. Bake in a moderate oven until the equal parts of chicken gravy and the oyster juice thickened and seasoned.

Oyster fricassee: Drain the liquor from the oysters and milk, add the same quantity of milk, two well-beaten eggs, pinch of salt and flour enough for a thin batter. Boil the oysters in water, pour the liquor in half butter and lard rather hot and serve quickly.

Oyster omelet: Twelve large oysters, six eggs, one cup of milk, one teaspoon of salt, melted butter, salt and pepper. Chop the oysters, beat the whites and yolks of the eggs, add salt and pepper, a generous amount of butter, pour the milk, yolks of eggs and season in a dish and mix; then add the whites of the eggs and the melted butter. Bake in a moderate oven, pour oil into the pan that has the three tablespoons of butter hot and cook to a brown, turn and serve.

Oysters and cheese: Slightly scald oysters, or till plump, and turn them into a well buttered baking dish. Over them turn a layer of bread crumbs, and repeat until too much sauce. Cover with cracker crumbs and cheese.

Oyster and vegetable soup: One cup milk, two tablespoons of bread flour, one tablespoon of butter, one-third tablespoon of salt. Heat one cup milk and pour it over the bread flour, mix well, add the butter into bits and mixed with one heaping cup of the cracker crumbs. When cheese is added add English well sized pinch of butter. Boil thoroughly hot and mix over the oysters and white sauce. Dash of cayenne over top. Bake until cream is thick.

A breakfast, lunch or tea dish: Flake any cold steamed or baked fish; add one-half as much cold baked potatoes, cut in bits. Sprinkle with salt and pepper, mix with milk rich and cold. When milk nearly reaches the boiling point mash all together with a fork. Turn into a buttered baking dish. Turn into the serving dish and sprinkle with hard boiled eggs that have been cut in halves. Turn the butter to be used for tea, turn over the fish to mix with the bits of pickled cauliflower, or warmed over canned peas or capers. Serve with hot corn

Fried oysters: Roll crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the drained oysters into the cracker crumbs, then into the egg, and then into cornmeal. Dip the oysters in butter hot in a frying pan, and put in the oyster bowl spaces, which serve with oyster crackers.

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover with the oysters, sprinkle with salt and pepper, and add a good layer of cracker crumbs, over which put freely small pieces of butter, and wet with the juice of the oysters, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the oysters. Bake in a moderate oven, add more butter and liquor enough to wet moisten. Bake forty minutes.

Chicken oysters: Chop the chicken, add for fricassée and prepare as for that dish. Line a deep dish with a good crust and put in a layer of chicken with its gravy, and a layer of oysters. Sprinkle with salt, pepper and bits of butter. Proceed thus until the dish is full and cover with a crust. Bake in a moderate oven, over the steam escape. Bake about half an hour. Serve with equal parts of chicken gravy and the oyster juice thickened and seasoned.

Oyster omelet: Beat the liquor from the oysters, and to one tablespoon add the same quantity of milk, two well-beaten eggs, pinch of salt, pepper and a little butter. Chop the oysters, stir them in, and fry half butter and lard rather hot and serve quickly.

Oyster omelet: Twelve large oysters, six eggs, one cup of milk, one teaspoonful of melted butter, salt and pepper. Chop the oysters, add the milk, yolks of eggs, and the eggs separately. Heat three tablespoons of butter, pour the milk, yolks of eggs, oysters and seasoning in a dish and mix; then add the egg whites, and stir in the butter with a little stirring as possible, pour into the pan that has the three tablespoons of butter, and cook over a low fire, turning the omelet carefully.

Oysters and cheese: Slightly scald oysters, or till plump, and turn them into a well-buttered dish. Sprinkle with salt and white sauce made very thick. Do not use too much sauce. Cover with cracker crumbs and bake.

Use one pint of large oysters, one cap milk, two tablespoonfuls of bread flour, one tablespoonful of butter, one-third tablespoonful of salt, one-half cup of milk, and one-quarter pound mild cheese, crumbled into bits and mixed with one heaping cup of milk. Heat the butter, add the oysters, melted add English walnut sized piece of butter. When thoroughly hot and melted, turn over the oysters and white sauce, and cook till the oysters are done. The cream is "set" and the top well browned.

A breakfast, lunch or tea dish: Flake any cold oysters, add salt and pepper, a little cold milk, cold butter, and chop a few cold boiled potatoes, cut in bits. Sprinkle with salt and nearly cover with milk, rich and cold. When milk nearly covers the potatoes, stir in the oysters till creamy. Use a steel fork for the mashing. Turn into the serving dish and sprinkle with salt and pepper. If the oysters have been chopped with a knife, if this is to be used for tea, turn over the fish omit egg tiny pieces of butter, and serve, or warmed over canned peas or capers. Serve with meat, or meat, or muffins made with entire wheat flour.

Mashed oysters: To make a quart of the mouse you will require three or four dozen clams, according to size. Put them into a large bowl, and wash them in cold water, cook until the shells open. Remove the clams, strain the liquor through a cloth and add to the clam juice. Wash the clams clam juice allow one and one-third cups of milk, one cup of cream, and one-half cup of whipped cream; put the clam liquor in a freezer, season with celery salt to taste, and freeze. When the clam juice is frozen in the whipped cream, freeze five minutes longer, then serve or pack in ice and salt water.

Crisp ginger cake: One quart of dark molasses, half pound of butter, or lard and

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